

What is claimed is:

1. A method of producing a food product comprising the steps of:  
cleaning a desired hybrid of Milo grain;  
decorticating the grain;  
introducing an additive creating a grain mix;  
5 extruding the grain mix; and  
introducing the grain mix to a mold to create a food product.
2. A method, as claimed in Claim 1, wherein:  
moisture content of the grain mix prior to extrusion is about 16%.
3. A method, as claimed in Claim 1, wherein:  
said at least one additive is selected from the group consisting of plant and animal protein  
sources.
4. A method, as claimed in Claim 1, wherein:  
said at least one additive is selected from the group consisting of medications, vitamins,  
minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables,  
flavored oils, concentrated liquid flavorants, grains other than Milo, tubers and  
5 combinations thereof.
5. A method, as claimed in Claim 1, further comprising the step of:  
scouring the grain prior to extrusion to remove fatty endogerm of the grain.
6. A method, as claimed in Claim 1, further comprising the step of:  
destoning the grain prior to the step of decorticating the grain.

7. A method, as claimed in Claim 1, further comprising the step of:  
altering the moisture content of the grain mix to thereby vary the density of an extrudate  
produced by the extrusion.

8. A method, as claimed in Claim 1, further comprising the step of:  
curing the food product after molding.

9. A method, as claimed in Claim 1, wherein:  
increasing the moisture content of the grain mix prior to extrusion produces a smaller,  
denser extrudate, and lessening the moisture content of the grain mix produces a larger,  
less dense extrudate.

10. A method, as claimed in Claim 1, wherein:  
moisture content prior to extrusion is in the range of about 16% to about 22%.

11. A method of producing a food product comprising the steps of:  
selecting a desired grain;  
cleaning the grain;  
decorticating the grain;  
5 removing the starch from the grain;  
combining the removed starch with an additive creating a starch mix;  
extruding the starch mix to produce an extrudate; and  
molding the extrudate.

12. A method, as claimed in Claim 11, wherein:  
said at least one additive is selected from the group consisting of plant and animal protein  
sources.

13. A method as claimed in Claim 11, wherein:

said additive is selected from the group consisting of medications, vitamins, minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, and concentrated liquid flavorants, grains other than Milo, tubers, and combinations thereof.

14. A method of producing a food product comprising the steps of:

selecting a desired hybrid of Milo grain;  
decorticating the grain;  
introducing an additive creating a grain mix;  
extruding the grain mix to create an extrudate;  
curing the extrudate to stabilize the extrudate;  
reworking the cured extrudate, said reworking selected from the group consisting of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and  
introducing the reworked extrudate to a mold to create a final food product.

15. A method, as claimed in Claim 14 wherein:

moisture content of the grain mix prior to extrusion is about 16%.

16. A method, as claimed in Claim 14, wherein:

said at least one additive is selected from the group consisting of plant and animal protein sources.

17. A method, as claimed in Claim 14, wherein:

said at least one additive is selected from the group consisting of medications, vitamins, minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, concentrated liquid flavorants, grains other than Milo, tubers,

5 and combinations thereof.

18. A method, as claimed in Claim 14, further comprising the step of:  
scouring the grain prior to extrusion to remove fatty endogerm of the grain.

19. A method, as claimed in Claim 14, further comprising the step of:  
destoning the grain prior to the step of decorticating the grain.

20. A method, as claimed in Claim 14, further comprising the step of:  
altering the moisture content of the grain mix to thereby vary the density of an  
extrudate produced by the extrusion.

21. A method of producing a food product comprising the steps of:  
selecting a desired hybrid of Milo grain;  
decorticating the grain;  
introducing an additive creating a grain mix;  
5 extruding the grain mix to create an extrudate;  
curing the extrudate to stabilize the extrudate;  
reworking the cured extrudate, said reworking selected from the group consisting  
of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and  
baking the reworked extrudate to create a final food product.

22. A method, as claimed in Claim 21, wherein:  
moisture content of the grain mix prior to extrusion is about 16%.

23. A method, as claimed in Claim 21, wherein:  
said at least one additive is selected from the group consisting of plant and animal

protein sources.

24. A method, as claimed in Claim 21, wherein:

said at least one additive is selected from the group consisting of medications, vitamins, minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, concentrated liquid flavorants, grains other than Milo, tubers,  
5 and combinations thereof.

25. A method, as claimed in Claim 21, further comprising the step of:  
scouring the grain prior to extrusion to remove fatty endogerm of the grain.

26. A method, as claimed in Claim 21, further comprising the step of:  
destoning the grain prior to the step of decorticating the grain.

27. A method, as claimed in Claim 21, further comprising the step of:  
altering the moisture content of the grain mix to thereby vary the density of an  
extrudate produced by the extrusion.

28. A method of producing a food product comprising the steps of:  
selecting a desired grain;  
cleaning the grain;  
decorticating the grain;  
5 removing starch from the grain;  
combining the removed starch with an additive creating a starch mix;  
extruding the starch mix to produce an extrudate;  
curing the extrudate to stabilize the extrudate;  
reworking the cured extrudate, said reworking selected from the group consisting

10 of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and  
molding the reworked extrudate to form a final product.

29. A method of producing a food product comprising the steps of:  
selecting a desired grain;  
cleaning the grain;  
decorticating the grain;  
5 removing starch from the grain;  
combining the removed starch with an additive creating a starch mix;  
extruding the starch mix to produce an extrudate;  
curing the extrudate to stabilize the extrudate;  
reworking the cured extrudate, said reworking selected from the group consisting  
10 of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and  
baking the reworked extrudate to form a final product.

30. A method of producing a food product comprising the steps of:  
selecting a desired hybrid of Milo grain;  
decorticating the grain;  
introducing an additive creating a grain mix;  
5 extruding the grain mix to create an extrudate;  
curing the extrudate to stabilize the extrudate;  
reworking the cured extrudate, said reworking selected from the group consisting  
of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and  
pelletizing the reworked extrudate to create a final food product.

31. A method, as claimed in Claim 30, wherein:  
moisture content of the grain mix prior to extrusion is about 16%.

32. A method, as claimed in Claim 30, wherein:

said at least one additive is selected from the group consisting of plant and animal protein sources.

33. A method, as claimed in Claim 30, wherein:

said at least one additive is selected from the group consisting of medications, vitamins, minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, concentrated liquid flavorants, grains other than Milo, tubers,  
5 and combinations thereof.

34. A method, as claimed in Claim 30, further comprising the step of:  
scouring the grain prior to extrusion to remove fatty endogerm of the grain.

35. A method, as claimed in Claim 30, further comprising the step of:  
destoning the grain prior to the step of decorticating the grain.

36. A method, as claimed in Claim 30, further comprising the step of:  
altering the moisture content of the grain mix to thereby vary the density of an extrudate produced by the extrusion.

37. A method of producing a food product comprising the steps of:  
selecting a desired grain;  
cleaning the grain;  
5 decorticating the grain;  
removing starch from the grain;  
combining the removed starch with an additive creating a starch mix;

extruding the starch mix to produce an extrudate;  
curing the extrudate to stabilize the extrudate;  
reworking the cured extrudate, said reworking selected from the group consisting  
of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and  
5 pelletizing the reworked extrudate to form a final product.